



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ivy Inc
Buffet City
8617 W Brown Deer Rd
Milwaukee, WI

2/18/2009

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-401.11	1. Employee's have open beverage containers in the kitchen area. Only covered beverages are allowed in the kitchen. 2. Employee observed using his teeth to hold on to cling wrap while covering food. Employee's are not to contaminate food or equipment with their mouths.	3/4/2009
3-304.11	Food prep sinks were not properly cleaned before or after use. Food prep sinks must be cleaned and sanitized before use with food and then cleaned and sanitized after use. Also, there are two food prep sinks here, one was intended to be used with vegetables only. Both were being used for meat. Instruct employees to use the proper sink. Provide signage.	3/4/2009
3-306.11	One of the side panels for the buffet food shield was broken off. Replace or repair so that the food shield is effective.	3/4/2009
3-602.11	Some bottles and containers of food were either unlabeled or mislabeled. Properly label all containers so that the contents can be readily identified.	3/4/2009



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4-501.11	Small wooden bowls were on the storage shelf and these bowls were badly decomposing. Discard all of the wooden bowls. Use only cleanable utensils in the kitchen. Discard all utensils and containers that are cracked, melted or otherwise uncleanable. Also, some sweater boxes were seen being used for food storage. Do not store food in sweater boxes, use food grade containers only. NOTE: Wooden bowls were immediately discarded by the operator.	3/4/2009
4-701.10	There was no sanitizer set up for use in the kitchen area and employee's were wiping down prep tables with cloths that measured 0 ppm bleach. Always have containers of sanitizer set up throughout the kitchen area. Store all wiping cloths in the sanitizer solution (100 ppm bleach) when not in use.	3/4/2009
5-205.11	Employee observed rinsing out wiping cloth in the handwashing sink. The handwashing sink is for handwashing only and no other use is allowed. Instruct employees on proper sink useage.	3/4/2009
6-301.12	Many of the single-service towel dispensers either were empty or the towels were stuck inside the devices. Ensure that there are single-service towels at all handwashing sinks at all times.	3/4/2009

Notes:

NOTES:

1. Remove the moldy caulk from around the handwashing sinks and re-apply new caulk so that it is smooth and cleanable.
2. Remove all items unnecessary for the operation of the business. Certain areas are getting cluttered.
3. Hitachi drill being used for food prep must be removed. Only food grade devices may be used.

On 2/18/2009, I served these orders upon Ivy Inc by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature